

charcuterie + cheese

charcuterie

SPECK Italy	8
SOPPRESSATTA Italy	11
COPPA PICANTE New Jersey	10
CHARLITOS CHORIZO New York	12
PROSCIUTTO DI PARMA Italy	9
SMOKED DUCK BREAST Connecticut	12
NDUJA Illinois	12
MORTADELLA Illinois	10

cheese • 7 ea / 3 for 18

HOUSE-MADE RICOTTA New York (cow) rich, creamy & soft <i>pasteurized</i>
RUBY Missouri (cow/sheep) buttery, grassy & creamy <i>pasteurized</i>
JULIANNA Indiana (goat) mushroom-y & herb-encrusted <i>raw</i>
RG CHEVRE New York (goat) bright, tangy & soft <i>pasturized</i>
EIGER MOUNTAIN Wisconsin (cow) grassy, nutty & firm <i>raw</i>
SCHARFE MAXX Switzerland (cow) barnyard-y, nutty & semi-firm <i>thermalized</i>

CHEF'S SELECTION OF FOUR (two charcuterie + two cheese) 20

snacks and salads

bites

OLIVES chef's blend	5
DEVILED EGGS paprika, chives	6

greens

ENDIVE AVOCADO SALAD marcona almonds, pecorino, champagne vinaigrette	11
ARUGULA SALAD radicchio, fennel, pecorino add charcuterie	13 +4

PROSCIUTTO + AVOCADO
goat cheese, arugula, spicy aioli

LAMB SLIDERS pecorino cheese

GRILLED CHEESE cheddar, gruyere, onions
add salumi

crostini • 4 for 10

RICOTTA sea salt, honey

CHÈVRE roasted beets, balsamic vinagrette

ARTICHOKE aleppo pepper

MUSHROOM carmelized onion, sage

CHORIZO avocado, lime, mint

CANNELINI BEAN preserved lemon, aleppo

sandwiches

13	ROASTED MUSHROOM oyster mushrooms, shallots, arugula, spicy aioli	13
12	ANFORA CUBANO proscuitto, cheddar, gruyere, pickles	12
10		
+2		

small plates

	OCTOPUS SALAD chickpeas, olives, parsley, onion, celery, lemon, chili	16
	BROOKLYN BURRATA arugula, squash puree, toast	15
	OCTOPUS PANISSA cecci beans, scallions, smoked paprika	8